



Banquet Dining

MENU

Designed with large groups in mind, our group banqueting menu is shared table dining at its finest!

Perfect for weddings, birthdays and larger gatherings this menu brings restaurant dining to you, and is exclusively for events with onsite staff.

MENU SELECTIONS APPLY TO THE WHOLE GROUP
(NO SPLIT QUANTITIES)

\$1000 MIN. SPEND + MIN. ORDER 2 MAINS + 2 SIDES APPLIES

STAFFED EVENTS ONLY

*Onsite staffing + travel costs extra.





ENTREES

\$10 + GST PER SELECTION PER PERSON

Grazing plate of cheese, charcuterie, antipasto

Prawn tortellini, salmon roe, brown butter, lemon, dill

Beetroot cured kingfish, pickled cucumbers, feta cream, chilli

Confit rainbow trout, goats curd, citrus salsa, chervil

Korean fried chicken, pickled daikon, gochujang mayonnaise

Spiced lamb backstrap, harissa, dukkah, coriander, spiced yoghurt

Sundried tomato + feta ravioli, tomato fondue, herb oil

SIDES

\$8 + GST PER SELECTION PER PERSON

Green beans, peas, mint, eschalot, radish, lemon ricotta

Roast potatoes, garlic, feta, oregano

Marinated beetroots, honey, coriander, candied walnuts, goats curd

Heirloom carrots, hazelnut dukkah, cumin yoghurt, coriander

Ancient grains, freekeh, lentils, nuts, seeds, fresh herbs

Roast pumpkin, onion, rocket, chickpeas, smoked almonds, cranberries

Red cabbage slaw, currants, dill, shallots, parmesan

Greek salad, tomato, cucumber, capsicum, onion, olives, feta

Grilled broccolini, zucchini, spinach, mint, parsley, eschalot, hazelnuts

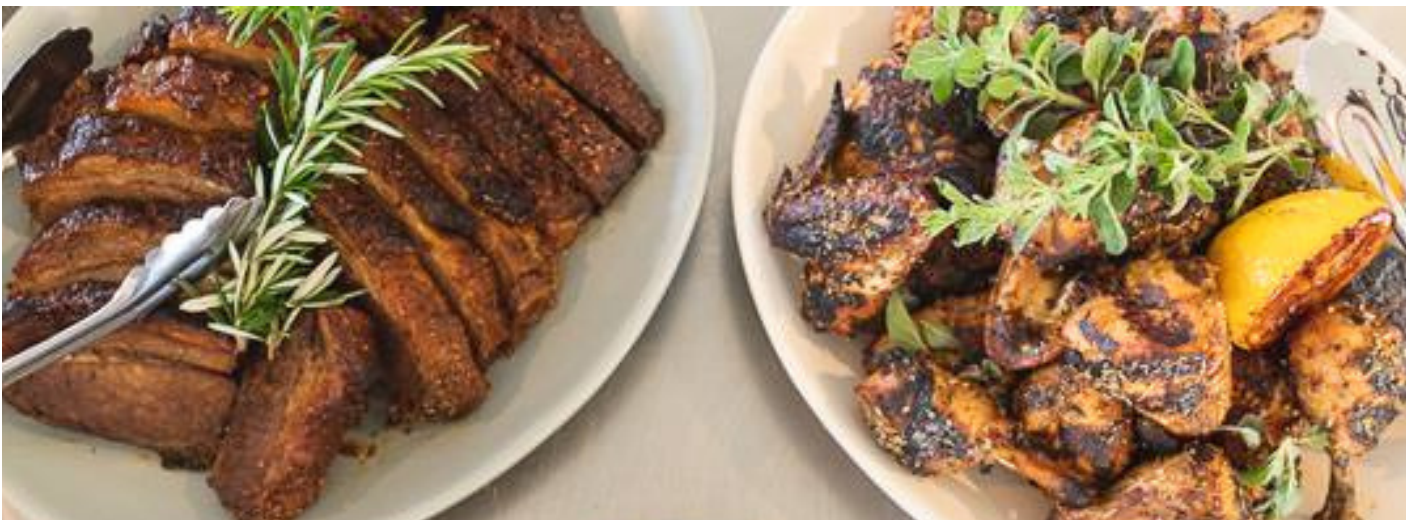
Chat potatoes, wholegrain mustard, lemon, olive oil, fresh herbs



MAINS

\$14 + GST PER SELECTION PER PERSON

- Eggplant moussaka, zucchini, potato, napolitana, bechamel
- Baked potato gnocchi, tomato sugo, scamorza, pangratatta
- Pumpkin + halloumi pie, raz el hanout
- Hot smoked salmon, fancy-pants tartare, pickled radish
- Roast chicken, lemon, oregano
- Turkey ballotine, walnuts, sage, cranberry stuffing
- BBQ lamb leg, chilli, mint, lemon, parsley
- Italian porchetta, garlic, fennel seeds
- Slow roasted beef brisket, secret southern spices
- 12hr lamb shoulder, chimi churri
- Herb crusted rare roast beef, wholegrain mustard





DESSERTS

\$8 + GST PER SELECTION PER PERSON

House-baked cheesecake, seasonal flavours

Steamed marmalade pudding, brandied cream

Sticky date pudding, salted caramel sauce

Flourless choc-hazelnut cake, spiced pear, cream chantilly

Tiramisu, savoiradi, espresso, marsala, mascarpone

Chilled rice pudding, salted caramel, almond crumbs, pistachio

Broken pav, rhubarb, pear, spiced apple jelly, chantilly cream

GRAZING

STANDARD - \$14/PREMIUM - \$18 + GST PER PERSON

Selected artisan cheeses

Cured meats

Breads/crackers + accompaniments

Fresh + dried fruits

Pickles, olives + nuts

** premium option includes additional antipasto + dips*





TRAVEL

On the day of your event, Smith St. Foods are happy to travel to your venue providing it is food safe to do so (i.e. no further than 2 hours each way). Travel costs are charged each way, per staff member, per half hour (or part thereof) of travel.

STAFFING

Our staff are charged out for a minimum flat fee for 0-4 hours and then hourly for additional onsite hours at the following rates:

Monday-Saturday

Chefs - \$50 + GST per hour, min. charge \$200 + GST
Wait staff - \$42 + GST per hour, min. charge \$168 + GST

Sundays

Chefs - \$75 + GST per hour, min. charge \$300 + GST
Wait staff - \$63 + GST per hour, min. charge \$252 + GST

Public holidays

Chefs - \$100 + GST per hour, min. charge \$400 + GST
Waitstaff - \$82 + GST per hour, min. charge \$328 + GST